

MISSOURI DEPARTMENT OF HEALTH & SENIOR SERVICES SECTION FOR CHILD CARE REGULATION SANITATION INSPECTION REPORT

FAMILY CHILD CARE HOME

	Page 1 of 2
Arrival Time	CODES
Departure Time	X = Non-Compliance Noted N.O. = Not Observed N.A. = Not Applicable
Date	* = Discussed requirements with provider IN = In Compliance
	!
0.4	

	Initial Annual Reinspe	ction Lead	Special Circumstan	ces						
An engendion of the premises of your facility has been made on the above date. Any defects are marked below with an X A CENTRAL I. Premises the of environmental heards observed I. Premises the of environmental heards observed I. Premises the of environmental heards observed I. No indication on evidence and routes and proposed to the devices and show of the colling equiprent taket on the devices and the devices and show of the colling equiprent taket on the devices and show of the colling equiprent taket on the devices and show of the colling equiprent taket on the devices and show of the colling equiprent taket on the devices and show of the colling equiprent taket on the devices and show of the colling equiprent taket on the devices and show of the colling equiprent taket on the devices and show of the colling equiprent taket on the devices and show of the colling equiprent taket on the device and the taket apprent accessable to children. I. All shits equipped with mixing faccets or combination lauses with hot and cold intring faccets or combination function. I. Better dispatch and the mixing faccets or combination lauses with hot and cold intring faccets or combination function. I. Better dispatch and the mixing faccets or combination lauses with hot and cold intring faccets or combination lauses with hot and cold intring faccets or combination lauses with the and cold intring faccets or combination lauses with the and cold intring faccets or combination lauses with the and cold intring faccets or combines. If the devices and the mixing faccets or combines or takes or the color equipment of the devices and the mainsteed. I. Better dispatch direct transmission. I. Better dispatch direct transm	NAME					DVN	COUNTY CODE			
An engendion of the premises of your facility has been made on the above date. Any defects are marked below with an X A CENTRAL I. Premises the of environmental heards observed I. Premises the of environmental heards observed I. Premises the of environmental heards observed I. No indication on evidence and routes and proposed to the devices and show of the colling equiprent taket on the devices and the devices and show of the colling equiprent taket on the devices and show of the colling equiprent taket on the devices and show of the colling equiprent taket on the devices and show of the colling equiprent taket on the devices and show of the colling equiprent taket on the devices and show of the colling equiprent taket on the devices and show of the colling equiprent taket on the devices and show of the colling equiprent taket on the devices and show of the colling equiprent taket on the device and the taket apprent accessable to children. I. All shits equipped with mixing faccets or combination lauses with hot and cold intring faccets or combination function. I. Better dispatch and the mixing faccets or combination lauses with hot and cold intring faccets or combination function. I. Better dispatch and the mixing faccets or combination lauses with hot and cold intring faccets or combination lauses with hot and cold intring faccets or combination lauses with the and cold intring faccets or combination lauses with the and cold intring faccets or combination lauses with the and cold intring faccets or combines. If the devices and the mixing faccets or combines or takes or the color equipment of the devices and the mainsteed. I. Better dispatch direct transmission. I. Better dispatch direct transm	ADDRESS (Street City State Zin Code)					INSPECTOR'S NAME (Print)				
A GENERAL E. FOOD RXCIEEGION 1. Previews and free d unsortary conditions. 1. Fording early and unsortary conditions. 2. Nouse of home canned food. No urgestentized milk. 1. Fording early and unsortary conditions. 3. No weddance of inacts. spokes. diversity of softward pages 1. Fording early and unsortary conditions. 4. Well venificate next early of inacts. 1. Fording early and unsortary conditions. 5. Soeres on windows and does used for ventalised in ingood repair. 1. Fording early and unsortary pages 6. Notice of dangerous plants accessible to children. 4. Ground bed food bed in the index early and the ording back of the index early and the ording early early and pooled eggs to 187. Fording and and and the fording fording and pooled eg										
2 Peniles free of environnetial hazards observed 3 No widdrand of invests, spoken, tooker or pask indonesia, 4 Weil venillation must spoken and program food and provide the invest of the facility of a minimum of a size or other control objects in the mask of the facility of a minimum of a size or other control objects in the mask of the facility of a minimum of a size or other control objects in the mask of the facility of a minimum of a size or other control object or many water, and a deficient of a minimum of a size or other control object or many water, and a deficient object or many water, and a deficient of a minimum of a size or other control object or many water, and a deficient object or many water, and water or water, water, water of many water, or many water, and water or many water, and water or many water, and water or water, water, water, firstead and water or water, water, firstead and and and and and and and and and a		anditiona								
9. Moevidence of Insects, spiders, rodents or peat harbonge. 7. If reads are spend, kickers dail maximum of a situe stock or add paper devidence of the facility. a two comparisons and docus due or wellation in good regult. 9. Noticitation of lead hazards. 7. Sociemation within the add cold number of the facility. a two comparisons and docus due or wellation in good regult. 9. Not build or diverse and in two scales bloc bildren. 9. Grown deve colds to a filese file. 9. Moekines and diverse state associable to children. 9. Grown deve colds to a filese file. 9. Moekines and diverse state associable to children. 9. Food file. 9. Moekines and diverse state associable to children. 9. Food file. 9. How the memower reading 0 ⁻² .20 ⁻¹ F. a hard memower reading 0 ⁻² .20 ⁻¹ F. a hard memower reading 0 ⁻² .20 ⁻¹ F. a hard memower reading 0 ⁻² .20 ⁻¹ F. a hard memower reading 0 ⁻² .20 ⁻¹ F. a hard memower reading 0 ⁻² .20 ⁻¹ F. a hard memower and a sole to be hard water two preature. 9. Pool, tool diagae charamistican to hard maximum dial. 9. Food, tool diagae charamistican the memower reading 0 ⁻² .20 ⁻¹ F. a hard memower reading 0 ⁻² .20 ⁻¹ F. a hard memower reading 0 ⁻² .20 ⁻¹ F. a hard memower reading 0 ⁻² .20 ⁻¹ F. a hard memower reading 0 ⁻² .20 ⁻¹ F. a hard memower reading 0 ⁻² .20 ⁻¹ F. a hard memower reading 0 ⁻² .20 ⁻¹ F. a hard memower reading 0 ⁻² .20 ⁻¹ F. a hard memower reading 0 ⁻² .20 ⁻¹ F. a hard memower reading 0 ⁻² .20 ⁻¹ F. a hard memower reading 0 ⁻² .20 ⁻¹ F. a hard memower reading 0 ⁻² .20 ⁻¹ F. a hard memower reading 0 ⁻² .20 ⁻¹ F. a hard memower reading 0 ⁻² .20 ⁻¹ F. a hard memower reading 0	,					· ·	sively dented cans.			
 Well vertifiesd, no exidence of modi, nacuus or hamful odors, Severes on uncloses and doors used for ventilation in good repair. No indication of lead hazards. Control of denotes and stores biols to children. At sinks explored with mining stores to considure of children. At sinks explored with mining stores to contribution faucets with hot and cold unning vater under pressure. At sinks explored with mining stores to contribution faucets with hot and cold unning vater under pressure. Herotexi transmition of fauld outper leader to compare the solities accessible to children. Herotexi transmition of addition of the biologeness to contribution faucets with hot and cold unning vater under pressure. Herotexi transmition of the cold and stores to contribution faucets with hot and cold unning vater under pressure. Herotexi transmition of the cold store contraination by the family state to meet the solitic cold store and transmition contexits reading the cold store of the solitic cold store and transmition cold store and transmition cold to the pressure. Herotexi transmition of the cold store and transmition cold store and tran										
5. Screens on windows and doors used for ventilation in good repair. 6. No indication of each harards. 7. No tox or diageness parts accessible to children. 8. Machines and other toxic agents on taxossible to children and stored to prevent contamination of hild contact fam. 9. All sinks acquipped with mining facets or combination faucets with hol and cold unring water independence of hild contact fam. 9. All sinks acquipped with mining facets or combination faucets with hol and cold unring water independence of hild contact fam. 9. All sinks acquipped with mining facets or combination faucets with hol and cold unring water independence of hild contact fam. 9. All sinks acquipped with mining facets or combination faucets with hol and cold unring water independence of hild contact fam. 9. Hold sinks acquipped with mining facets or combination faucets with hol and cold unring water independence of hild contact fam. 9. Hold sinks acquipped with mining facets or combination faucets with hol and cold unring water independence on the prevent contamination faucets with hol and cold unring water independence on the prevent contamination. 12. Peets him guarters dena. and well maintained. 13. Replete are prohibated on the premises. Birds of the Parrot Family tested for Parisons. 14. Swamming/water independence on the premises. Birds of the Parrot Family tested for Parisons. 15. Wort Cost Scole Scole Cost Cost agrees on bahrooms. 16. Food toxes agrees to children in care. 17. Replete are vertice on the mean stored or preparation. 18. WALLES VEPLY (Circle Sypc) Constructed to prevent contamination. 19. Food thread lines stored or preparation. <td< td=""><td colspan="3"></td><td>3.</td><td colspan="4"></td></td<>				3.						
6. No indication of lest heards. and a entiperator. 7. No toxic or dargetous plants accessible to children and stored to prevent contamination of child contact terms. Ground befor cooked to 15S° F poultry and pocked eggs to 16S° F, pork to 14S° F. 8. Modicines and dheir toxic agents not accessible to children and stored to prevent contamination of child contact terms. F. 9. At sinks equiped with mixing faucts or combination faucets with hot and cold running water under pressure. F. Procoked 10 of 15S° F. poultry and pocked 41°F or theolw, accessible readable hermometer required. Foods in freezer frazon solid. 10. Hotwate temperature, 84 submits to the monor inspection. F. 11. Pets free of desase communicable to man. F. 12. Pets ling queries clean, and with markined. F. 13. Replies are prohibited on the premises. Birds of the Parrot Family tested for Petricosis. F. 14. Swimming/water goes filtered, itreated, tested and water quality records maintain. F. 14. Swimming/water goes filtered, itreated, tested and water quality records maintain. F. 15. No exampts for chook agents, cleaning agents not in their original containers properly taitable. F. 14. Betachicogical armpic results. F. F. 2. Food to food taited terms and unit of the deside terms stored on preparation of food storage areas. F. 15. No exa										
 No taxic or dangerous plants accessible to children. Ground beef cooked to 155°: provide leggs to 165°: provide leggs to 165°: provide leggs to 165°: provide leggs to 140° or taxics. All at here do cooked to 155°: provide leggs to 140° for above. Precoked to 155°: provide leggs to 140° for above. Precoked to 155°: provide leggs to 140° for above. Precoked to 155°: provide leggs to 140° for above. Precoked to 155°: provide leggs to 140° for above. Precoked to 155°: provide leggs to 140° for above. Precoked to 155°: provide leggs to 140° for above. Precoked to 155°: provide leggs to 155°: provide le	· · ·				and a refrigerator.					
 Medicines and other toxic agents not accessible to children and stored to prevent contamination of child contact items. All sink equipped with mixing facets or combination faucets with hot and cold number under pressure. All sink equipped with mixing facets or combination faucets with not and cold number under pressure. Hortwater under pressure. Hortwater under pressure. Hortwater ender pressure at mixing values or combination faucets with not and cold number under the contrainers of the contrainers or pressure. Hortwater ender and mixing values to children 100°-120° F. Tenp at time of inspection. Pets file of disease communicable to man. Pets file of disease dis				4.	4. Ground beef cooked to 155° F; poultry and pooled eggs to 165° F; pork to 145° F					
 All sinks equipped with mixing laucets or combination faucets with hot and cold nunning value radar tests. Foodrequiring refrigeration stored at 41° For below. Reptilegration 41° For below, cassible readable themmometer required. Foods in freezer frozens wild. Hortvater temporature at sinks accessible to children - 100° - 120° F. Temp at time of Inspection			and stored to prevent							
 All sinke equipped with mixing faucets or combination faucets with hot and cold running water under pressure and repeated in meeter frozen solid. Hot water temperature at sinks accessible to children - 100° - 120° F. Tamp at time of Inspection										
10. Holvaste temperature at sinks accessible to children - 100 ⁴ - 120 ⁴ F. 11. Pets feed disease communicable to man. 12. Pets living guarters dean, and well maintained. 13. Reptles are prohibited on the premises. Birds of the Parrot Family tested for Partocois. 14. Swimming/wading pools filtered, treated, tested and water quality records maintained. 15. Works CR SCONCECTONS Constructed to prevent contamination. 16. Hold Starmed themsoneter reading 0°-220° F in 2° increments for checking tool temperatures. (Also use disched tems, and utensis covered and stored to prevent contamination by pests. Locic agents, cleaning agents, water dan lines, dust, sistent and other foods. 17. Works Test Sconse (Controller Spress) 18. WATER SUPPLY (Circle Sype) Constructed to prevent contamination. 19. Food themsed contagents, dust signal and other foods strage areas. 11. No cool in food grade contamers only. 11. Berteriological sample results. 12. Food strated to prevent contamination. 13. Reading filter Lype) Constructed to prevent contamination. 14. Bacteriological sample results. 15. No eating, drinking, and/or smoking during food preparation. 16. Food utensits washed, finsed and air dired. 2. Sigue service items used only once. 2. Sigue service items used only once.		or combination fauc	ets with hot and cold		7. Refrigerator 41° For below, accessible readable thermometer required. Foods					
Temp at time of Inspection *F. 11. Pets fine of disease communicable to man.	10. Hot water temperature at sinks accessi	ble to children - 100° -	120° F.		 Metal stemmed thermometer reading 0° - 220° F in 2° increments for checking food 					
12. Pets living quarters clean, and well maintained. 9. Food, looo fleated litens, and utensis overed and store to prevent containination by prevent containers. Bit disks, tools, agents, cleaning agents, water drain lites, medicines, dust, splash and other foods. 13. Reputies are prohibited on the premises. Birds of the Parrot Family tested for Pattacoss. 0. Food, took agents, cleaning agents, water drain lites, medicines, medici	Temp at time of Inspection		°F.	0.						
13. Reptiles are prohibited on the premises. Birds of the Parrot Family tested for Pattacoss. other foods. Corrected 13. Swimming/wading pools filtered, treated, tested and water quality records main-tained. Meets local codes. 10. Food, toxic agents, cleaning agents not in their original containers properly tabeled. 13. WATERSUPPLY(Circle type) CONCOMUNITY PRIVATE 14. No animals in food preparation of food storage areas. 11. Noto do risk tested and air of related items stored or prepared in dispering areas or bathrooms. 13. Food tasket during treating, and/or smeking during food preparation. 12. Food stored infood grade containers only. 13. Robust Storements/meets local requirements/meets local requirements/meets local requirements/meets local requirements/meets local requirements. 14. No animals in food preparation or food storage areas. 13. Robust Storements/meets local requirements/meets local requirements. 16. Food surved and nation to eare washed, rinsed and air dried. 2. Single-Family residence to consisting of three areas or more. 5 A CrOPS No 3. Headth hazard to children wash hands using soap warm running water and samitary hand drying methods. 6. Test kits available to children in amaner which does not containinate food area. 9. Headth hazard to children wash hands using soap warm running water and samitary rand dring methods. 1. Acter givers and c				9.						
Psitaoosis. 10. Food, toxic agents, cleaning agents not in their original containers properly itabeled. 11. Swimming/wading pools filtered, treated, tested and water quality records main- trained. Meets local cess. 10. Food, toxic agents, cleaning agents not in their original containers properly itabeled. 12. WATER SUPELY (circle type) COMMUNITY NON-COMMUNITY PRIVATE SWIME SYSTEMS ONLY Constructed to prevent containation. 11. No food or food related items stored or prepared in diapering areas or bathrooms. 13. Food thread under refrigeration, 70° F running water, or microwave (if part of the cooking process). 11. No food or food related items stored or prepared in diapering areas or bathrooms. 14. No animals in food preparation or food storage areas. 11. No animals in food preparation or food storage areas. 15. No aating, drinking, and/or smoking during food preparation. 16. Food streed and not eaten shall not be re-served to children in care. 14. No food or food related items stored or prepared in diapering areas or bathrooms. 11. Food streed and cair dried after contact with the cooking process). 15. No eating, drinking, and/or smoking during food preparation. 16. Food streed in flood grade contact surfaces cleaned in place are washed, rinsed, and air dried after contact with body fluids. when soiled or a least daily. 10. Ford gurees and children wash hands sufge soap. warm running water and sanitary hand drying methods. 11. Care givers and children wash hands using soap. warm running water and sanitary hand drying methods. 11. Care givers and children wash hands B			est Family tasted for							
tained. Meets local codes. B. WATER SUPPLY (circle type) COMUNITY NON-COMMUNITY HIGH HAZARD CROSS CONNECTIONS PRIVATE SYSTEMS ONLY: Constructed to prevent contamination. A. Bacteriological sample results. B. Chemical (Prior SCCR Approval Needed) C. Structed to prevent contamination. B. Chemical (Prior SCCR Approval Needed) C. Structed to great contact surfaces cleaned in place are washed, rinsed, and asnitized after each use with approved agents. COMMUNITY DNR Regulated System - Type: I. Food stored in contact surfaces cleaned in place are washed, rinsed, and sanitized after each use with approved agents. C. Single-Family residence to consisting of (circle) Yes< No	Psittacosis.									
B. WATER SUPPLY (circle type) 11. Notodo tradea terms store of prepare in dapent areas of damtodes. COMUNITY NON-COMMUNITY PRIVATE Food stored in food area to the store of prepare in dapent areas of damtodes. 11. Notod data terms store of prepare in dapent areas of damtodes. 11. Notod the table terms store of prepare in dapent areas of damtodes. 11. Notod the table terms store of prepare in dapent areas of damtodes. 12. Food store din food grade containers only. 11. Notod terms ter	 Swimming/wading pools filtered, treate tained. Meets local codes. 	ed, tested and water of	quality records main-							
COMMUNITY PRVATE PRVATE PRVATE PRVATE SYSTEMS ONLY: 13. Food thawed under refrigeration, 70° F running water, or microwave (if part of the cooking process). Constructed to prevent contamination. 14. No animals in food preparation. A. Bacteriological sample results. 14. No animals in food preparation. B. Chemical (Pior SCCR Approval Needed)	B. WATER SUPPLY (circle type)						as or bathrooms.			
PRIVATE SYSTEMS ONLY: cooking process). Constructed to prevent contamination. 14. No animals in food preparation or food storage areas. Meets MDOH-SCCR requirements/meets local requirements 15. No eating, dirinking, and/or smoking during food preparation. A. Bacteriological sample results. 16. Food served on otildren in care. B. Chemical (Prior SCCR Approval Needed) 17. Food served on otildren in care. C. SEWAGE (circle type) 0N-SITE DNR Regulated System - Type: 0N-SITE DNR Regulated System - Type: 3. Food contact surfaces cleaned in place are washed, rinsed, and sanitized after each use with approved agents. C. Single-Family residence to consisting of three acres or more. 5 Acres Corrected 3. Healt hazard to children wash hands using soap,warm running water and sanitized and handled in a maner which does not contaminate food and food related iteres and child contact items. 1. Solied alundry stored and handled in a maner which does not contaminate food and food related iteres. O. HYCIENE 1. Care givers and children wash hands suitign soutdoor play, handling animals, eating, smoking, and as necessaly. 2. Cilean, nonabsorbent, insect and rodent proof. 3. An empty sink available in kitchen to wash hands during food preparation. 4. Inside containers covered when full or accessible to children. 4. Hand sink with warm running water accessible at all times to wash hands after using bathroom and d		IMUNITY	PRIVATE				<i></i>			
Instruction of the prevent containiation. 14. No animals in food preparation or food storage areas. Meets MDOH-SCCR requirements/meets local requiremetns 15. No eating, drinking, and/or smoking during food preparation. A. Bacteriological sample results. 15. No eating, drinking, and/or smoking during food preparation. B. Chemical (Prior SCCR Approval Needed) 16. Food served and not eaten shall not be re-served to children in care. FCLEANING AND SANITIZING 1. Food utensits washed, rinsed and air dried. COMMUNITY ON-SITE DNR Regulated System - Type: 0. DOIN Regulated System - Type: 0. OD Regulated System - Type: 0. 1. Functioning properly at time of inspection. (circle) Yes 1. Single-Family residence to consisting of three acres or more. S ACrBS Circle) 1. Hearth hazard to children. (circle) 1. Hard sink with warm tuning water and sanitary had drying methods. 0. 2. Care givers and children wash hands using soap, warm running water and sanitary hand drying methods. 1. Adequate number of containers. 2. Care givers and children wash hands using soap, warm running water and sanitary hand drying methods. 1. Adequate number of containers. 2. Care givers and children wash hands using soap, warm running water and sanitary hand drying methods. 1. Adequate n				13.						
Meets MDOH-SCCR requirements/meets local requirements 15. No eating, drinking, and/or smoking during food preparation. A. Bacteriological sample results. 15. No eating, drinking, and/or smoking during food preparation. B. Chemical (Prior SCCR Approval Needed) 16. Food served and not eaten shall not be re-served to children in care. C.SEWAGE (circle type) 0N-SITE COMMUNITY ON-SITE DR Regulated System - Type: 2. Single service items used only once. 1. Food served and not eaten shall not be re-served to children in care. 6. CleANING AND SANITIZING 1. Food served and not eaten shall not be re-served to children in care. 6. CleANING AND SANITIZING 2. Single service items used only once. 2. Single service items used only once. 3. Health hazard to children. (circle) Yes Yes No 5. Diapering surface and potty chairs washed, rinsed and santized after each use with approved agents. 1. Food served ad not eaten shall not be re-served to children wash hands using soap, warm running water and sanitary hand drying methods. 7. Soiled laudry stored and potty chairs washed, rinsed and santized after each use with approved agents. 2. Care givers and children wash hands using soap, warm running water and sanitary hand drying methods. 7. Soiled laudry stored and potty chairs washed, rinsed and rodent proof. 2. Care givers and children wash hands us				14		on or food storage groop				
 A. Bacteriological sample results. B. Chemical (Prior SCCR Approval Needed) C. SEWAGE (circle type) ON-SITE DNR Regulated System - Type: DOH Regulated System - Type: DOH Regulated System - Type: C. Single-Family residence lot consisting of (circle) Yes No Single-Family residence lot consisting of (circle) Yes No A. Haad sink with warm running water and sanitary sanking, and as necessary. A. An empty sink available in kitchen to wash hands during food preparation. Hand sink with warm running water accessible at all times to wash hands after using bathroom and diapering. 		l roquiromotos								
R. bedenkninged sample results.							in coro			
B. Chemical (Prior SCCR Approval Needed) 1. Food utensils washed, rinsed and air dried. C. SEWAGE (circle type) 2. Single service items used only once. DNR Regulated System - Type: 3. Food contact surfaces cleaned in place are washed, rinsed, and sanitized after each use with approved agents. DOH Regulated System - Type: 4. Infant/toddler toys, washed, rinsed and air dried after contact with body fluids, when solidor or at least daily. S. Single-Family residence lot consisting of three acres or more. 5 A Cress No 3. Health hazard to children. (circle) PHYGIENE 6. Test kits available to check proper concentration of sanitizing agents. 1. Care givers and children wash hands using soap, warm running water and sanitary hand drying methods. 1. Adequate number of containers. 2. Clear, nonabsorbent, insect and rodent proof. 2. Clean, nonabsorbent, insect and rodent proof. 3. An empty sink available in kitchen to wash hands during food preparation. 5. Soiled diapers stored in soild, nonabsorbent container with tight fitting lid located in the diapering area. 4. Hand sink with warm running water accessible at all times to wash hands after using bathroom and diapering. 5. Soiled diapers ator in soild, nonabsorbent container with tight fitting lid located in the diapering area.	A. Bacteriological sample results.									
C. SEWAGE (circle type) ON-SITE COMMUNITY ON-SITE DNR Regulated System - Type:	B. Chemical (Prior SCCR Approval Needed)									
COMMUNITY ON-SITE DNR Regulated System - Type:		-			,					
DNR Regulated System - Type: each use with approved agents. Corrected DOH Regulated System - Type: • each use with approved agents. Corrected 1. Functioning property at time of inspection. (circle) Yes No No Single-Family residence lot consisting of (circle) Yes No 2. Single-Family residence lot consisting of three acres or more. 5 Acres Circle) Yes No 3. Health hazard to children. (circle) Yes No Meets MDOH-SCCR requirements/meets local requirements. 0. The second drive mash hands using soap, warm running water and sanitary hand drying methods. 1. Aclequate number of containers. 7. Soiled laundry stored and handled in a manner which does not contaminate food and food related items and child contact items. 2. Care givers and children wash hands using soap, warm running water and sanitary hand drying methods. 1. Adequate number of containers. 1. 3. An empty sink available in kitchen to wash hands during food preparation. 4. Inside containers covered when full or accessible to children. 5. 4. Hand sink with warm running water accessible at all times to wash hands after using bathroom and diapering. 5. Soiled diapers stored in solid, nonabsorbent container with tight fitting lid located in the diapering area.		ON-SITE			e		and sanitized after			
 DOH Regulated System - Type: 1. Functioning properly at time of inspection. (circle) 2. Single-Family residence lot consisting of (circle) Yes No 3. Health hazard to children. (circle) Yes No Meets MDOH-SCCR requirements/meets local requirements. D. HYGIENE 1. Care givers and children wash hands using soap, warm running water and sanitary hand drying methods. 2. Care givers and children wash hands BEFORE: preparing, serving, and eating food; glove use, cleaning and sanitizing, outdoor play, handling animals, eating, smoking, and as necessary. 3. An empty sink available in kitchen to wash hands during food preparation. 4. Hand sink with warm running water accessible at all times to wash hands after using bathroom and diapering. 										
 1. Functioning property at time of inspectation. (circle) 2. Single-Family residence lot consisting of (circle) 3. Health hazard to children. 4. Hand sink with warm running water accessible at all times to wash hands after using bathroom and diapering. 4. Hand sink with warm running water accessible at all times to wash hands after using bathroom and diapering. 5. Diapering surface and potty chairs washed, rinsed and sanitized after each use with approved agents. 6. Test kits available to check proper concentration of sanitizing agents. 7. Soiled laundry stored and handled in a manner which does not contaminate food and food related items and child contact items. 6. Test kits available to check proper concentration of sanitizing agents. 7. Soiled laundry stored and handled in a manner which does not contaminate food and food related items and child contact items. 6. Test kits available to check proper concentration of sanitizing agents. 7. Soiled laundry stored and handled in a manner which does not contaminate food and food related items and child contact items. 6. Test kits available to check proper concentration of sanitizing agents. 7. Soiled laundry stored and handled in a manner which does not contaminate food and food related items and child contact items. 6. REFUSE DISPOSAL 1. Adequate number of containers. 2. Clean, nonabsorbent, insect and rodent proof. 3. Outside refuse containers covered at all times. 4. Inside containers covered when full or accessible to children. 5. Soiled diapers stored in solid, nonabsorbent container with tight fitting lid located in the diapering area. 				4.						
 3. Health hazard to children. (circle) Yes No 6. Test kits available to check proper concentration of sanitizing agents. 7. Soiled laundry stored and handled in a manner which does not contaminate food and food related items and child contact items. 6. Test kits available to check proper concentration of sanitizing agents. 7. Soiled laundry stored and handled in a manner which does not contaminate food and food related items and child contact items. 6. Test kits available to check proper concentration of sanitizing agents. 7. Soiled laundry stored and handled in a manner which does not contaminate food and food related items and child contact items. 6. Test kits available to check proper concentration of sanitizing agents. 7. Soiled laundry stored and handled in a manner which does not contaminate food and food related items and child contact items. 6. Test kits available to check proper concentration of sanitizing agents. 7. Soiled laundry stored and handled in a manner which does not contaminate food and food related items and child contact items. 6. Test kits available to check proper concentration of sanitizing agents. 7. Soiled laundry stored and handled in a manner which does not contaminate food and food related items and child contact items. 6. Test kits available to check proper concentration of sanitizing agents. 7. Soiled laundry stored and handled in a manner which does not contaminate food and food related items and child contact items. 8. Clean, nonabsorbent, insect and rodent proof. 9. Outside refuse containers covered when full or accessible to children. 9. Soiled diapers stored in solid, nonabsorbent container with tight fitting lid located in the diapering area. 9. Soiled diapers grave. 9. Soiled diapering area. 	2. Single-Family residence lot consisting of (circle)			5.	5. Diapering surface and potty chairs washed, rinsed and sanitized after each use					
Meets MDOH-SCCR requirements/meets local requirements. 7. Soiled laundry stored and handled in a manner which does not contaminate food and food related items and child contact items. D. HYGIENE 6. REFUSE DISPOSAL 1. Care givers and children wash hands using soap,warm running water and sanitary hand drying methods. 1. Adequate number of containers. 2. Care givers and children wash hands BEFORE: preparing, serving, and eating food; glove use, cleaning and sanitizing, outdoor play, handling raw food, glove use, cleaning and sanitizing, outdoor play, handling animals, eating, smoking, and as necessary. 3. An empty sink available in kitchen to wash hands during food preparation. 4. Hand sink with warm running water accessible at all times to wash hands after using bathroom and diapering. 5. Soiled diapering area.		(circle)	Yes No	6.		proper concentration of sanitizing	g agents.			
D. HYCHENE G. REFUSE DISPOSAL 1. Care givers and children wash hands using soap, warm running water and sanitary hand drying methods. 1. Adequate number of containers. 2. Care givers and children wash hands BEFORE: preparing, serving, and eating food; glove use. AFTER toileting, diapering, assisting with toileting, nose blowing, handling raw food, glove use, cleaning and sanitizing, outdoor play, handling animals, eating, smoking, and as necessary. 3. Outside refuse containers covered at all times. 3. An empty sink available in kitchen to wash hands during food preparation. 5. Soiled diapers stored in solid, nonabsorbent container with tight fitting lid located in the diapering area. 4. Hand sink with warm running water accessible at all times to wash hands after using bathroom and diapering. 6. REFUSE DISPOSAL	Meets MDOH-SCCR requirements/meets	()		7.	Soiled laundry stored and ha	ndled in a manner which does n				
hand drying methods.				G. R	EFUSE DISPOSAL					
2. Care gives and children wash hands BEFORE: preparing, serving, and eating food; glove use. AFTER :toileting, diapering, assisting with toileting, nose blowing, handling raw food, glove use, cleaning and sanitizing, outdoor play, handling animals, eating, smoking, and as necessary. 3. Outside refuse containers covered at all times. 3. An empty sink available in kitchen to wash hands during food preparation. 5. Soiled diapers stored in solid, nonabsorbent container with tight fitting lid located in the diapering area. 4. Hand sink with warm running water accessible at all times to wash hands after using bathroom and diapering. 6. Inside container with tight fitting lid		sing soap,warm runnin	g water and sanitary							
glove use. AFTER toileting, diapering, assisting with toileting, nose blowing, handling raw food, glove use, cleaning and sanitizing, outdoor play, handling animals, eating, smoking, and as necessary. 4. Inside containers covered when full or accessible to children. 3. An empty sink available in kitchen to wash hands during food preparation. 5. Soiled diapers stored in solid, nonabsorbent container with tight fitting lid located in the diapering area. 4. Hand sink with warm running water accessible at all times to wash hands after using bathroom and diapering. 5. Soiled diapers stored in the diapering area.			wing and acting food:							
raw food, glove use, cleaning and sanitizing, outdoor play, handling animals, eating, smoking, and as necessary. 4. Inside containers covered when full or accessible to children. 3. An empty sink available in kitchen to wash hands during food preparation. 5. Soiled diapers stored in solid, nonabsorbent container with tight fitting lid located in the diapering area. 4. Hand sink with warm running water accessible at all times to wash hands after using bathroom and diapering. 6	glove use. AFTER :toileting, diapering, assisting with toileting, nose blowing, handling raw food, glove use, cleaning and sanitizing, outdoor play, handling animals, eating, smoking, and as necessary.			_						
3. An empty sink available in kitchen to wash hands during food preparation. 4. Hand sink with warm running water accessible at all times to wash hands after using bathroom and diapering. b. Solice diaperistic di di diaperistic diaperistic diaperistic diaperistic diape				4.	Inside containers covered wh	hen tull or accessible to children				
using bathroom and diapering.				5.						
5. Personnel preparing food free of infection or illness.		cessible at all times to	wash hands after							
	5. Personnel preparing food free of infect	ion or illness.								

mily Child Care Home Page 2 anitation Inspection Report				
FACILITY NAME:	DVN:	DATE		
NOTES				
	The inequator has discussed the issues method human activity	ok (*) and/or marked by		
The above facility has been inspected and does does not conform with the sanitation requirements of the Missouri Department of Health and Senior Services Section for Child Care Regulation.	The inspector has discussed the issues marked by an asteria an (X) on this form. I agree to comply with these requirement			
SIGNATURE OF INSPECTOR TELEPHONE DATE	SIGNATURE OF CHILD CARE PROVIDER	DATE		
Milmin FLil	Andly Dual			